SUMMER GARDEN ROOM MENU

STARTERS

Soup of the Day
Cup 4.50   Bowl 5.50

Summer Gazpacho Soup  
Heirloom Tomatoes, Smoked Olive Oil
Cup 4.50   Bowl 5.50

Chopped Boston Lettuce Salad 11
Poached Shrimp, Crumbled Cooked Eggs, Grilled Radicchio, Creamy Lemon-Dill Dressing

Summer Heirloom Tomato Salad* 11
Shaved Red Onions, Pine Nuts, Crumbled Maytag Blue Cheese, Red Wine Oregano Vinaigrette

Arugula, Fresh Fig Salad 11
Goat Cheese, Shaved Prosciutto Ham, Toasted Walnuts, Aged Balsamic Vinegar

SALADS and SANDWICHES

Shrimp Vegetable Summer Rolls* 17
Red Cabbage, Mango, Red Peppers, Cucumbers, Carrots, Avocado, Cilantro, Spicy Peanut Sauce

Ahi Tuna & Watermelon Poke Bowl 21
Hearts of Palm, Cucumbers, Scallions, Quinoa Corn Salad, Sriracha Crema, Shiso Leaves

Grilled Chicken, Heirloom Tomatoes, Burrata, Panzanella Salad 18
Toasted Pine Nuts, Basil Leaves, White Balsamic Vinaigrette, Red Pepper Purée

Vietnamese Bánh Mi Sandwich 24
Grilled Pork, Country Pâté, Cucumber, Pickled Carrots, Radish Cilantro Leaves, Spicy Chili Mayonnaise, Asian Salad

Southern Style “BLT” Sandwich 16
Fried Green Tomatoes, Iceberg Lettuce, Applewood Bacon, Pimento Cheese, Toasted Country Sourdough Bread, Potato Egg Salad

Creekstone Farms Hamburger or Veggie Burger* 14
Thick Cut Smoked Bacon, Cheddar Cheese, Heirloom Tomatoes, Lettuce, Caramelized Onions, Red Pepper Burger Sauce, French Fries

MAIN ENTREES

Shrimp & Andouille Sausage Jambalaya 19
Cajun Trinity, Tomatoes, Scallions, Cajun Spices

BBQ Seared Free-Range Chicken Breast 18
Lima Bean & Corn Succotash, Roasted Fingerling Potatoes, Crispy Onions, Scallion Cream

Blackened Mahi Mahi Fish Tacos 19
Mango Tomato Salsa, Roasted Poblano Peppers, Shredded Lettuce, Lime Crema, Fresh Corn Tortilla Chips, Tomato Salsa

Steak Churrasco 21
Sweet Plantains, Black Beans, Tomato Rice, Sautéed Kale, Chimichurri Sauce

Teriyaki Grilled Salmon Fillet 19
Cold Ramen Noodle Salad, Baby Bok Choy, Corn, Daikon, Carrots, Cucumbers, Julienne Tomatoes, Snow Peas, Soy Ginger Dressing

Jumbo Lump Crab Cakes 24
Sautéed Sweet Mexican Corn, Pickled Red Cabbage, Avocado, Crispy Tortilla Strips, Chipotle Epazote Tomato Sauce

Quinoa Stuffed Zucchini 17
Fresh Corn, Red Peppers, Caramelized Onions, Sautéed Kale, White Beans, Pickled Red Cabbage, Yellow Tomato Coulis

All Menu Items May be Substituted with Grilled Tofu or Grilled Portabella Mushrooms

Executive Chef Brian Driscoll

$V: Vegan   * Vegetarian
SUMMER DESSERT MENU

Brownie Sundae 7
Almond Crumb, Vanilla Bean Ice Cream, Morello Cherry Compote, Chocolate Sauce, Whipped Cream

Opera Torte 7

New York Cheesecake 7
Fresh Berries

Key Lime Pie 7
Fresh Raspberries

The Bent Spoon Ice Cream and Sorbet 7
Mini Cookies

HOT BEVERAGES

Small World Coffee and Decaf 2.15
Tea Forté Herbal Tea 3.10
Cappuccino 3.20
Latte 3.20
Espresso 2.10

the bent spoon